Creamy Potato and Bacon Soup

By Erica Kastner | Printed from Buttered Side Up
This creamy potato and bacon soup is perfect for a cold winter evening. Make enough to have for lunch the next day!
Prep Time: 10 minutes
Cook time: 25 minutes
Yield: 4 servings

Ingredients:
- 2 tablespoons organic/grass-fed butter
- 2 stalks organic celery, finely sliced
- 1/2 medium onion, finely chopped
- real salt and organic pepper, to taste
- 3 tablespoons all-purpose einkorn flour (you can also use regular all-purpose flour)
- 2 1/2 cups organic/local/grass-fed milk
- 2 1/2 cups organic/local/grass-fed cream
- 4 medium organic potatoes, peeled and chopped
- 2 cups cooked and crumbled bacon

Instructions:

Melt butter in a large pot over medium heat. Add the celery and onion. Cook, stirring often, until tender, about 10-15 minutes. Season with salt and pepper to taste.

Whisk in the flour and cook for 2 minutes. Whisk in the milk and cream. Add the potatoes. Season with salt and pepper to taste.

Bring to a boil. Turn heat down to low. Cover and simmer until the potatoes are tender, about 10 minutes.

Serve with bacon.